



## Chapter of the Enological Society of the Pacific Northwest

Newsletter Date: August 31, 2004

### A Night to Remember in September

#### President

John DiBari

#### 1st Vice President

David Lynx

#### 2nd Vice President

Mike Libbee

#### Secretary

Ray Dilschneider

#### Treasurer

Virginia Gable

#### Registration

Marie Clark

#### Board Members

Curt Borden

Peggy Briskey

Lane Brown

Gary Cox

Leo Lee

George Petzinger

Sandy Saffell

Scott Summers

Monica Weyhe

*"Check out the website  
to view photos from  
several Society Events!"*

We're on the web!  
[www.yakimawine.org](http://www.yakimawine.org)

On **Friday, September 17<sup>th</sup>** at the Yakima Valley Museum, "**A Night to Remember in September**" will be presented featuring the "*Terroir* of Washington -Food and Wine". This will be the first ever Friday evening YES Event and is hosted by Gary R. Cox-Viticulturist at Cox Canyon Vineyards and YES Board Member. We intend for this to be the first of many weekend events and have jam packed it with great food, wine, and in keeping with our Society's Charter, timely educational information.

The evening will start with a greeting social featuring a Washington Sparkling Rose paired with Cougar Gold cheese and crackers at 6:30. The first course will follow and consists of a delightful Sauvignon Blanc paired with grilled oysters.

The second course will be **Gewürztraminer** paired with pickled asparagus spears wrapped in Prosciutto. The main course will consist of grilled **Chanterelle** and Oyster mushrooms on thyme spears paired with a Walla Walla Cabernet Sauvignon and grilled chicken breast in a Washington wild berry sauce/roasted new potatoes paired with a **stellar red wine from the Red Mountain region**. And to cap off the evening, a delectable Washington fruit dessert expertly prepared by Chef Gerard Thiry & Dominique Evers, owners of Carousel, Yakima's own French restaurant and paired with

#### **Whidbey Port.**

Each course will be accompanied by a discussion of the *terroir* of the American Viticultural Area (AVA) from which the food/wines emanate in Washington and focus on what makes Washington uniquely great on the world stage. If you've been wondering about *terroir* and wish to expand your knowledge of food and wine pairing, this is an event not to be missed. At \$28.00/person and \$33.00/guest, it is a **bargain** which **elicits** gasps of joy and begs comparison in the culinary neighborhoods of the Greater Yakima Area. Attendance will be capped at 140 people, so please sign-up early. **We would love to have volunteers for pouring and clean-up, so please call Gary at 509-933-3523 or Gina at 452-0738. See you there!**

**Date:** Friday, September 17, 2004

**Place:** Yakima Valley Museum

**Time:** 6:30 Registration, 7:00 Tasting

**Cost:** \$28 Members,

\$33 Guests,

\$23 Non-Drinkers

**Bring:** Two wine glasses

**Limited:** 140 Registrants

Postmarked by **Monday, September 13**. Phone calls only on **Tuesday, September 14** to **Marie Clark, 697-3364**.

Gary Cox

### October Tasting - Out of Africa

Explore the exotic flavors of African cuisine as they are paired with fabulous wines from Sheridan Vineyard. **Essencia Bakery's** culinary chef **Jessica Smith** will be creating our taste of Africa. Join us **October 13** at the **Yakima Valley Museum** for this unique event.

David Lynx

## President's Corner

I hope everyone supported the **Case of the Blues** event at the Greenway. The weather did not cooperate as well as it might but the music and the wine were excellent.

In a separate article I have passed on a request from **Barbara Glover**, Executive Director, **Wine Yakima Valley** regarding the **Thanksgiving in Wine Country** event in November. If you are interested in participating please give her a call directly.

Our tasting in September and those for the rest of the year are going to be educational and memorable events. In September, **Gary Cox** is planning an event showcasing the regional differences in wine across Washington. The September event is on a Friday evening at the Museum. Again trying something different and we would like your feedback to the Board. There are a number of fine events coming up in the next few weeks besides the YES tasting. I encourage you to support them.

If you are interested in volunteering to help or want to see the beginning of the wine making process contact a local winery and let them know. The harvest is going to start in some areas as soon as Labor Day weekend and continue into October or November. It is a fun thing to do.

October and November will be events that showcase different food and different wines from regions other than Washington. December will again see us going to the **Country Club** for our December Holiday Party. The December event is a members only event and guests will not be allowed to sign up for this event.

Hope everyone has had a good summer and welcome to the Fall season of Yakima Enological Society events.

*John DiBari*  
President

---

## Second RHWT - "Terroir Tasting" in Review

Twenty-five enthusiastic YES members gathered on August 11<sup>th</sup> for a terrific evening at three of our backyard Rattlesnake Hills vineyards. Thanks to **Windy Point Vineyard**, **Konnowac Vineyard**, and **Elephant Mountain Vineyard** for hosting our little group. Plaudits to **Vintage Valley Limousine** in Zillah for whisking us around the valley in style and to

**Culinary Chef Jessica Smith** of **Essencia Artisan Bakery**, who worked magic in pairing her hors d'oeuvres with the evening's wines.

Speaking of *vin*, we served two vineyard-designate wines at each site. Windy Point offered a barrel-fermented **2002 Dry Gewürztraminer** and a **2002 Estate Cabernet Franc**. Konnowac Vineyard featured its exceptional **1997 Tanjuli Konnowac Red** ( a Cabernet Sauvignon-Malbec blend) and a **2001 Eaton Hill Winery Cabernet Sauvignon**. Finally, we toasted an incredible sunset at Elephant Mountain Vineyard with a **2001 Gibbons Lane Winery Merlot** and a **2001 Wilridge Winery Syrah**.

*Mike Libbee*

## Calendar of Upcoming Events

Sept 17	<b><i>A Night to Remember in September</i></b> Yakima Valley Museum
Oct 13	<b><i>Out of Africa</i></b> Yakima Valley Museum
Nov 10	<b><i>TBA</i></b> Yakima Valley Museum
Dec-TBA	<b><i>Christmas Party</i></b> Yakima Country Club

**Please submit info., articles, or recipes to:**  
Charlena Paschen, 2480 Selah Loop Rd.,  
Selah, WA 98924  
[www.creativedesignconsulting.com](http://www.creativedesignconsulting.com)  
Ph: (509) 697-3931  
E-mail: [chaleepas1963@yahoo.com](mailto:chaleepas1963@yahoo.com)

## Local Wine Events

**Sept 9 - The Barrel House** brings **Fort Walla Walla Cellars** and **Rulo Winery** to town for a joint tasting. Great appetizers. 6-8 PM, \$25, reservations preferred to 453-3769.

**Sept 11 - Bottling Party at Windy Point.** Join winemaker **Liz Stepniewski** in the winery and create your very own "Bordeaux Blend." Mix it, adjust it, play with it, and when you've got it right, we will bottle it, label it and you can take it home. After bottling, join us for a delicious buffet dinner in our beautiful tasting room. \$65 per person, call 877-6824 for additional information.

**Sept 18 - Autumn Bounty** at the **Yakima Area Arboretum.** An evening of fine **Wining, Dining and Dancing.** Wines from the **Rattlesnake Hills**, catering by **Classic Events**, live music, auction items. \$45 per person, \$340 for a table of eight. Proceeds to benefit the arboretum. 248-7337.

**Sept 25 - Essencia Artisan Bakery** hosts a winemaker's dinner featuring **David Lowe** of **Wine-glass Cellars**; foods prepared by **Culinary Chef Jessica Smith** and dessert by **Pastry Chef Ivone Petzinger.** 6:30-10 PM, reservations to 575-5570. Limited to 26 participants.

*Mike Libbee*

## Grape Stomp-Fundraiser

On Saturday, October 2nd, **Claar Cellars** will host a Grape Stomp to benefit Breast Cancer Research. Take off your shoes and get down on those grapes! Two-person teams--one person stomps, the other catches the juice in a container--will stomp for fun or as part of a speed competition.

The winery will also release its new Rose' of Sangiovese named "**Busty Blush**" with proceeds to benefit the **Fred Hutchinson Cancer Research Center.**

Renowned Centralia artist **Dixie Rogerson-Bill**, whose original work **Purple Feat** adorns the label, will be on hand to autograph bottles. **Silver Lake Winery** will also hold a Grape Stomp in conjunction with the fun at Claar. Call Mike for additional details at 829-6810.

*Mike Libbee*

## Request for Volunteers

**Barbara Glover**, Executive Director, **Wine Yakima Valley** has requested that I put forth an appeal for volunteers from the membership of the Enological Society for the **Thanksgiving in Wine Country event, November 26-28** (Friday, Saturday, Sunday after Thanksgiving).

Thanksgiving in Wine Country is looking for the following:

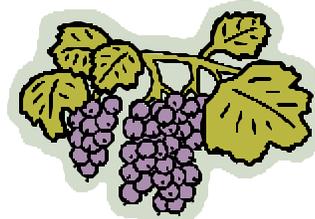
Wine savvy volunteers who would be interested in working at the wineries during the Thanksgiving in Wine Country weekend. The primary purpose of the volunteers would be to help educate consumers on the pairing of good food and wine. The event this year is surrounding the pairing of local restaurants and local wine. Several of the restaurants are not able to be at the winery for three days in a row with their food. We are looking at your membership to help stand in for those restaurants when they are not able to be at the winery - likely Friday and/or Sunday.

Volunteers will be asked to discuss the food and wine pairing at that particular winery - why it is good, what flavors the entrée has that brings out or matches that of the wine.

Specific times and locations would need to be determined - but this is the overall concept. I have attached an overview of the event for your information.

A common practice by wineries in the Valley is to compensate people who volunteer their time in the winery with bottles of wine. Some of the wineries have stated that this is what they would do. If you want to volunteer for this and would like such compensation for your time be sure to mention it when you are talking with Barbara. You can call Barbara at **509-954-5201** or **1-800-258 7270.**

*John Dibari*





September 2004

First Class Mail

P.O. Box 2395  
Yakima, WA 98907

Fall it On It's Way!



**A Night to Remember**

**Deadline: Postmarked by Monday, Sept 13th**

**Yakima Valley Museum**

**Event: Friday, September 17th, 2004 6:30 PM**

Name(s): \_\_\_\_\_

Members: \_\_\_\_\_ @ \$28.00 = \$\_\_\_\_\_

Name(s): \_\_\_\_\_

Non-Members: \_\_\_\_\_ @ \$33.00 = \$\_\_\_\_\_

Name(s): \_\_\_\_\_

Non-Drinkers: \_\_\_\_\_ @ \$23.00 = \$\_\_\_\_\_

Name(s): \_\_\_\_\_

**TOTAL Enclosed:** \$

Phone: \_\_\_\_\_

Please give your e-mail address below if you would like to receive future issues of the newsletter via e-mail:

If you would like to help with the tasting, please select one of the following:

- Set Up
- Food Prep
- Registration
- Greeter
- Pourer
- Clean Up

Please clip & mail with your check to:

Yakima Enological Society - P.O. Box 2395, Yakima, WA 98907  
**All Reservations must be paid for in advance and are NON REFUNDABLE!**

